

and repeat the operation until the butter is free from milk. (We repudiate the Holstein system of unwashed butter and hand manipulations.) Allow one ounce of fine salt to the pound of butter. Work it with a paddle thoroughly, and run a fork through it, lest a hair should have strayed through the sieve. Set it away until it gets firm, then repeat the operation. When sure the water is out, set on a perforated dish to drain, after you have moulded it. The next day put it in your butter crock, in a cool, dark place, or wrap in cloth and put in pickle, or beat it down into your firkins, if for winter use.

BUTTER PICKLE.—One gallon of water, one pound fine salt, one ounce saltpetre, two ounces loaf sugar, boiled and skimmed clear. Pour on cold and keep two inches above the top of the butter.

CLARIFIED BUTTER.—Put any quantity of butter in a preserving kettle; boil it ten minutes; set it off, and when cold it will be a clear cake. Cut it out, scrape off the caseous sediment, return it to the kettle, and at boiling heat, seal it up in cans as you would fruit. Inferior, but useful in scarce times.

The recipes for restoring rancid butter by chlorine, charcoal, &c., &c., we have found a failure.

CHEESE.—The common, and to my notion, unpalatable and indigestible country cheese, which is, nevertheless, both popular and saleable, is as easily made as butter and more remunerative. But good cheese is a tedious, particular and rather a laborious business, as taught me by the pattern like, and pleasant friends of a Shaker village. Skimmed milk alone does not make eatable cheese. Half the milk skimmed is poor. Milk fresh from the cow is the right article. It should be strained into a kettle and brought to a heat of 85°. Three quarts of milk is allowed to a pound of

cheese. One teacupful of strong rennet water will turn 12 gallons of milk.—(Too much rennet or heat makes tough cheese.) Cover the kettle; in about half an hour the curd should be formed. When it begins to sink, cut it in small squares with a slicer. Cover it with a thin linen cloth, and dip off the whey very gently. When you have dipped the last spoonfull to be had by tender handling, spread a cloth in your curd basket, (made with slits, wide apart,) put the curd in it; set it to drain, with a light weight pressing on it. When it seems dry, spread a cheese cloth in a hoop; break up the curd into it, fold the ends of your cloth over it, put in a follower that fits exactly and press. (We prefer the lever, to the screw press.) After an hour's moderate, but continually and slowly increased pressure, take it out. Break it up in fine crumbs, and stir in it enough fresh water to cover it well. Let it stand a quarter of an hour; drain it well, then salt it to your taste, and return it to the hoop with a fresh cloth. Press it all day in the above described way. At night take it out, pare off any uneven edges, return it to the press until another morning, or better, for another 24 hours. When made, wet it over with cheese varnish. Lay on a cool shelf, and for two weeks varnish every morning, and the rubbing and turning over keep up for a month.

Sage cheese is made as above, by mixing sage and spinnach juice in the milk. Stilton cheese has equal parts of sweet cream and fresh milk, requires very tender handling, and to be kept in boxes (while drying,) without bottom or top. Curds are made of fresh milk, as for cheese, or by pouring buttermilk into fresh milk and heating until it forms. Buttermilk poured into the whey, saved from cheese while scalding hot, will produce a quantity of rich curds, which may be used for the table or cheese cakes.